

## DESSERTS

Beignets served warm with Cinnamon Crème Anglaise and Coffee Ice Cream	12
Chevre Basque Cheesecake (GF) with Pickled Peaches, Vanilla Meringue, Roasted Peach Granita, Amaretto Ice Cream, Oat Tuile	14
Lavender Bavarian Black Tea Pound Cake, Blackberry Curd, Crème Fraiche Chantilly, Burnt Honey Sauce, Arnold Palmer Sorbet, and Lemon Foam	14
Key Lime Opera Cake Ginger Sponge Cake, Key Lime Curd, Pink Peppercorn Buttercream, Hibiscus Gelée, Hibiscus Foam, Citrus Tuile, Sweet Cream Ice Cream	14
Chocolate Profiterole Dark Chocolate Crèmeux, Passionfruit Coulis, Almond Chantilly, Passionfruit Sorbet, Almond Tuile	15
Banoffee Banana Cake, Caramel Mousse, Caramelized Milk Chocolate Ganache, Fleur de Sel Caramel, Banana Pudding Ice Cream, and Vanilla Chantilly	14
Inniskillin Icewine Flight Vidal, Riesling, and Cabernet Franc	38
<i>100 Years of Port Flight</i>	39

## PORT, SHERRY, COGNAC & DESSERT WINES

### By The Glass

Taylor Fladgate 10 Year Tawny Port	12	Revanche Cognac	18
Fonseca 20 Year Tawny Port	17	Remy Martin VSOP Cognac	17
Taylor Fladgate 30 Year Tawny Port	21	Remy Martin XO Cognac	50
Taylor Fladgate 40 Year Tawny Port	28	Hennessy VS Cognac	15
Quinta de la Rosa <i>Lote 601</i> Ruby Port	13	Courvoisier Cognac	13
Broadbent 10 Yr Sercial Madeira	15	Château Filhot 2018, Sauternes	14
Broadbent 10 Yr Malmsey Madeira	15	Raymond Ragnaud Pineau des Charentes	10
Broadbent 10 Yr Verdelho Madeira	15	J. Dumangin Ratafia Champenois	14
Lustau <i>East India</i> Solera Reserva Sherry	10	Inniskillin Vidal Icewine	21
		Inniskillin Riesling Icewine	25
		Inniskillin Cabernet Franc Icewine	27

### By The Bottle

#### Sauternes

910 Château Filhot 2018, Sauternes (750ml)	184
--	-----

#### Port

902 Fonseca Vintage Porto 2009, Portugal (750ml)	167
--	-----

